

MENU PRODUCTION RECORD

Total number of reimbursable meals planned:

School:

Date:

Indicate Menu Planning Option: ☐ Traditional Meal Pattern
☐ Enhanced Food Based Meal Pattern

Indicate Meal: ☐ Breakfast
☐ Lunch

Menu Item (e.g., milk, lasagna, fresh fruit choice, turkey grinder, etc.). Items served in different portion sizes must be listed separately.	Name and/or Number of Recipe or Product (e.g., USDA Recipe D-27, School Recipe for tossed salad, USDA canned applesauce, Tyson #2377, etc.)	Portion Size (e.g., ½ cup, 1 serving as per recipe, 2 slices, 5 nuggets, 1 IP, etc.)	Planned number of servings by Grade Group					Total Quantity Prepared (e.g., 1 recipe, 10 lb., 8 quarts, 4 whole cantaloupe, 2 #10 cans, etc.)
			Grades K-6	Grades 7-12	Adults	Optional Grades K-3	Optional Grades 4-6	

Number of Meals Served (Completing this section is optional)	Grades K-6 _____	Grades 7-12 _____	Adults _____	Optional Grades K-3 _____	Optional Grades 4-6 _____
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MULTI-DAY-FOOD BAR PRODUCTION RECORD

Dates: _____ **to** _____

On Monday, record the total amount of all foods or menu items that are prepared for the food bar. As foods and menu items are added to the bar during the week, record the quantities prepared. The totals at the end of the week can be used for nutrient analysis. This record can also be used for costing purposes. Be sure to record planned number of servings.

List Food Items or Menu Items Used and Form (Fresh, Frozen, Shredded, Sliced, etc.)	List Recipe Number , Product Name or Number, or Commodity	Monday's Production	Tuesday's Production	Wednesday's Production	Thursday's Production	Friday's Production	TOTALS FOR WEEK
PLANNED SERVINGS							Total